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## *Indian Standard*

# GLOSSARY OF TERMS FOR COFFEE AND ITS PRODUCTS

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## GLOSSARY OF TERMS FOR COFFEE AND ITS PRODUCTS

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# *Indian Standard*

## GLOSSARY OF TERMS FOR COFFEE AND ITS PRODUCTS

### 0. FOREWORD

**0.1** This Indian Standard was adopted by the Indian Standards Institution on 28 February 1974, after the draft finalized by the Stimulant Foods Sectional Committee had been approved by the Agricultural and Food Products Division Council.

**0.2** This standard is being prepared in order to achieve uniformity in the use of terms and their precise interpretation, especially in trade, both at the national and international levels. The terms in this glossary have been classified under three categories, namely, coffee, green coffee and process descriptions ( *see* **2.0** ).

**0.2.1** The work in regard to coffee glossary has already reached an advanced stage at the ISO level. While preparing this standard considerable assistance has been derived from the latest version of international document on the subject.

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### 1. SCOPE

**1.1** This standard covers definitions for terms commonly used in the field of coffee and its products.

### 2. CLASSIFICATION

**2.0** For convenience, the definitions of the various terms have been grouped under the following categories.

#### 2.1 Coffee

- a) General,
- b) Types of coffee,
- c) Undried parts of coffee, and
- d) Dried parts of coffee.

#### 2.2 Green Coffee

- a) Geometric characteristics,
- b) Foreign matter, and
- c) Defects originating from coffee fruit.

## 2.3 Process Descriptions

- a) Dry process
  - 1) Drying of cherry coffee
  - 2) Dehusking
- b) Wet process
  - 1) Selection
  - 2) Pulping
  - 3) Fermentation process
  - 4) Washing
  - 5) Drying of parchment coffee
  - 6) Hulling
- c) Grading
- d) Roasting
- e) Grinding

## 3. COFFEE

### 3.1 General

**3.1.1 Coffee** — A term generally used for the fruit and beans of the cultivated species of genus *Coffea*, as well as products obtained from these fruits and beans in different stages of processing and use, intended for consumption. Important commercial species are : *Coffea arabica* and *Coffea caenophora* ( subvariety *C. robusta* Lyn. ).

NOTE — This term applies to products such as coffee cherries, husk coffee, parchment coffee, green coffee, monsooned coffee, polished coffee, decaffeinated coffee, roasted coffee as beans or ground, coffee extract, instant coffee, and coffee brew.

### 3.2 Types of Coffee

**3.2.1 Cherry Coffee** — Undried cherries ( fruits ) of plants of the genus *coffea* after harvesting.

**3.2.2 Husk Coffee** ( *Syn: Coffee in pod, dried coffee cherries* ) — Dried cherry coffee.

**3.2.3 Parchment Coffee** ( *Syn: Coffee in parchment* ) — Coffee beans wrapped in the endocarp ( parchment ).

**3.2.4 Green Coffee** ( *Syn: Raw coffee* ) — Coffee beans ( *see 3.4.6* and Note ).

NOTE — Green coffee ( the so-called ) is not necessarily green in colour.

**3.2.5 Wet Processed Coffee** — Green coffee prepared by 'Wet processing' of the fruit ( *see Note* ).

NOTE — The term 'washed coffee' is commonly used in English for this product.



**3.2.6 Unwashed Coffee** ( *Syn : Dry processed coffee* ) — Green coffee prepared by 'dry processing' of the fruit ( *see Note* ).

NOTE — The term 'natural coffee' is also used for unwashed coffee.

**3.2.7 Washed and Cleaned Coffee** — Cherry coffee subjected to wet processing ( *see 5.2* ).

**3.2.8 Monsooned Coffee** — Green coffee beans obtained from unwashed coffee which has been subjected to exposure to humid atmosphere to absorb moisture during which it swells and changes colour to golden/light brown.

**3.2.9 Polished Coffee** — Green coffee from which the silverskin has been removed to give a gloss and better appearance

**3.2.10 Triage Residue** ( *Syn : Screenings* ) — Foreign matter and other impurities originating in the cherry and defective beans separated while sorting.

**3.2.11 Roasted Coffee** — Coffee obtained by roasting green coffee.

NOTE — In french, roasted coffee should not be called 'café brûlé' ( burnt coffee ) : this term is sometimes used in France for the product.

**3.2.12 Ground Coffee** — Product obtained by grinding roasted coffee.

**3.2.13 Coffee Extract** — Product obtained exclusively from roasted coffee by physical methods using water as the only extracting medium.

**3.2.14 Instant Coffee** ( *Syn : Soluble coffee and Dried coffee extracts* ) — The dried water soluble product, obtained exclusively from roasted coffee by physical methods using water as the only carrying agent; water should not be derived from coffee.

**3.2.15 Freeze Dried Coffee** ( *Syn : Freeze dried coffee extract, Freeze dried instant coffee and Freeze dried soluble coffee* ) — Instant coffee which has been obtained by a process in which the liquid is frozen and the ice removed by sublimation.

**3.2.16 Decaffeinated Coffee** — Coffee from which caffeine has been extracted.

NOTE — A maximum residual caffeine content would usually be stated in a specification for decaffeinated coffee.

**3.2.17 Coffee Brew** — The beverage obtained either by treatment of ground roasted coffee with water or by the addition of water to a coffee extract, an instant coffee or freeze dried coffee.

NOTE — The term 'washed coffee' is commonly used in English for this product.

**3.3.2 Pulp** — Part of the coffee cherry eliminated during the pulping and composed of the exocarp and most of the mesocarp.

**3.3.3 Parchment** — Endocarp of coffee fruit.

### 3.4 Dried

**3.4.1 Dried Coffee Cherry** — Dried fruit of the coffee tree comprising its external envelopes and one or more beans.

**3.4.2 Bean in Parchment** — Coffee bean entirely or partially enclosed in its parchment ( endocarp ).

**3.4.3 Husk ( Syn : Hull )** — Assembled external envelopes ( pericarp ) of the dried coffee fruit.

**3.4.4 Dried Parchment** — Dried endocarp of the coffee fruit.

NOTE — In French the term ' parche ' alone is normally used.

**3.4.5 Silverskin ( Syn : Dried testa )** — Dried seed coat of the coffee bean. It has generally a silver or coppery appearance.

**3.4.6 Coffee Bean** — Commercial term designating the dried seed of the coffee plant with their husks ( mesocarp and endocarp ) removed.

## 4. GREEN COFFEE

### 4.1 Geometric Characteristics

**4.1.1 Flat Bean** — Coffee bean with one perceptibly flat face.

**4.1.2 Pea Berry ( Syn : Caracol, caracoli )** — Coffee bean of nearly ovaloid form resulting from the development of a single seed in the fruit.

**4.1.3 Elephant Bean ( Syn: Elephant )** — Assembly of beans ( usually two, sometimes more ) resulting from false polyembryony.

**4.1.4 Diameter** — The diameter of the smallest circular hole through which the coffee bean can pass.

### 4.2 Foreign Matter

**4.2.1 Foreign Matter** — Mineral, animal or vegetable matter not originating in the coffee cherry.

**4.2.2 Large Stones** — Stones retained by the 6.65 mm diameter screen ( round holes ).

**4.2.3 Medium Stones** — Stones passing through the 6.65 mm diameter screen but retained by the 6.00 mm diameter screen ( round holes ).

**4.2.4 Small Stones** — Stones passing through 6.00 mm diameter screen and retained by 5.50 mm diameter screen (round holes).

**4.2.5 Large Stick** — Twig approximately 3 cm in length (usually 2-4 cm).

**4.2.6 Medium Stick** — Twig approximately 1.5 cm in length (usually 1-2 cm).

**4.2.7 Small Stick** — Twig approximately 0.5 cm in length (usually less than 1 cm).

**4.2.8 Clods** — Granulated lump of aggregated soil particles.

**4.2.8.1 Large clods** — Clods retained by the 6.65 mm diameter screen (round holes).

**4.2.8.2 Medium clods** — Clods passing through the 6.65 mm diameter screen but retained by the 6.00 mm diameter screen (round holes).

**4.2.8.3 Small clods** — Clods passing through the 6.00 mm diameter screen and retained by the 5.50 mm diameter screen (round holes).

### **4.3 Defects in Green Coffee Originating from Fruit**

**4.3.1 Husk Fragment** — Fragment of the dried external envelope (pericarp).

**4.3.2 Piece of Parchment** — Fragment of the dried endocarp (parchment).

**4.3.3 Shell** — Part of an elephant bean with a concave surface.

**4.3.4 Bean Fragment** — Fragment of a coffee bean of volume less than half a bean.

**4.3.5 Broken Bean** — Fragment of a coffee bean of volume equal to or greater than half a bean.

**4.3.6 Malformed Bean** — Coffee bean whose abnormal shape makes it clearly distinguishable.

**4.3.7 Insect-Damaged Bean** — Coffee bean damaged internally or externally by insect attack.

**4.3.8 Insect-Infested Bean**

**4.3.8.1 Live insect-infested bean** — Coffee bean harbouring one or more live insects at any stage of development.

**4.3.8.2 Dead insect-infested bean** — Coffee bean containing one or more dead insects or insects fragments.

**4.3.9 Dried Cherry** — Dried fruit of the coffee tree comprising its external envelopes and one or more beans.

**4.3.10 Bean in Parchment** — Coffee bean entirely or partially enclosed in its parchment (endocarp).

**4.3.11 Black Bean** — This term could be applied under following two conditions:

- a) externally and internally: coffee bean of which more than one half of the external surface and interior are black.
- b) externally: coffee bean of which more than one half of the external surface is black.

**4.3.12 Partly Black Bean** — This term (see Note) could be applied under following two conditions:

- a) externally and internally: coffee bean of which half or less than one half of the external surface and interior is black.
- b) externally: coffee bean of which half or less than one half of the external surface is black.

NOTE — The term semi-black bean is often used.

**4.3.13 Immature Bean** (Syn: *Quaker bean, floater bean*) — Unripe coffee bean of greenish or greyish colour and often with a wrinkled surface.

**4.3.14 Spongy Bean** — Coffee bean of consistency analogous to that of cork, that is to say, whose tissues may be indented by pressure of the finger nail, and which is generally whitish in colour.

NOTE — This is not a defect in monsooned coffee.

**4.3.15 White Bean** — Coffee bean, white in colour and very light in weight, with a density well below that of a healthy bean.

NOTE — This is not a defect in monsooned coffee.

**4.3.16 Stinker Bean** — Coffee bean, giving off on being freshly cut a very unpleasant odour. The bean may be light brown or brownish or have occasionally a waxy appearance.

**4.3.17 Sour Bean** — Coffee bean deteriorated by fermentation with a very light brown-red dish colour, and producing a sour taste when roasted and infused.

**4.3.18 Blotchy Bean** (Syn: *Spotted bean*) — Coffee bean showing irregular greenish, whitish, or sometimes, yellow patches.

**4.3.19 Foxy Bean** — Coffee bean rusty or reddish in colour.

**4.3.20 Brown Bean** — Coffee bean of which more than half the surface is dark brown or chestnut in colour.

**4.3.21 Withered Bean** — Coffee bean which is wrinkled and light in weight.

**4.3.22 Mouldy Bean** — Coffee bean showing mould growth visible to the naked eye or evidence of attack by mould.

**4.3.23 Pulper-Nipped Bean** (*Syn: Pulpercut bean*) — Wet processed coffee bean cut or bruised, during pulping, often with brown or blackish marks.

## 5. PROCESS DESCRIPTION

**5.1 Dry Process** — A treatment consisting of drying coffee cherries to give husk coffee followed by mechanical removal of the dried pericarp to produce green coffee.

**5.1.1 Drying of Cherry Coffee** — A technique intended to reduce the moisture content of the coffee cherries in order to allow its dehusking for safe preservation.

**5.1.2 Dehusking** (*Syn: Hulling*) — A technique removing the husk from dry coffee cherries.

**5.2 Wet Process** — Treatment of coffee cherries consisting of mechanical removal in the presence of water of the exocarp, and removal of all the mesocarp by fermentation or other methods and washing followed by drying to produce parchment coffee which is subsequently stripped of its parchment to produce green coffee.

**5.2.1 Selection** — A technique intended to sort coffee cherries according to size, density and degree of maturity.

**5.2.2 Pulping** — A treatment used in wet processing to remove exocarp and as much as possible of the mesocarp by mechanical means.

**NOTE** — A portion of the mucilaginous mesocarp usually remains adherent to the endocarp ( parchment ).

**5.2.3 Fermentation Process** — A technique intended to digest by enzyme the mucilaginous mesocarp adhering to the parchment of the depulped coffee allowing its elimination by washing.

**5.2.4 Washing** — A technique intended to remove by water all traces of the mucilaginous mesocarp from the surface of the parchment.

**5.2.5 Drying of Parchment Coffee** — A technique intended to reduce the moisture content of parchment coffee to a level which allows halling in satisfactory technical condition and which will not be detrimental to further storage of the coffee.

**5.2.6 Peeling** — Removal of the endocarp of the parchment coffee to produce green coffee (*see* 5.1.2).

**5.3 Sorting and Garbling** — The process operation intended to remove foreign matter, fragments of coffee and defective beans from green coffee.

**5.4 Roasting** — A heat treatment given to produce fundamental chemical and physical changes in the structure and composition of green coffee, bringing about darkening of the coffee and development of characteristic flavour of roasted coffee.

**5.5 Grinding** — A mechanical operation intended to produce fragmentation of roasted coffee beans resulting in ground coffee.

# INDIAN STANDARDS

ON

## COFFEE AND COFFEE PRODUCTS

IS:

- 612-1971 Roasted chicory powder (*first revision*)  
2791-1972 Soluble coffee Powder (*first revision*)  
3077-1972 Roasted and ground coffee (*first revision*)  
3309-1965 Soluble coffee chicory powder  
3581-1974 Grading for green coffee  
3802-1966 Coffee-chicory powder  
4074-1967 Grading for monsooned coffee  
6399-1971 Code of practice for construction of coffee seed storage structures

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